
RESTAURANT SEATTLE WEEK EVENT

SPRING 2018

Sun. April 1 - Thu. April 5 ■ Sun. April 8 - Thu. April 12 ■ Sun. April 15 - Thu. April 19



FIRST COURSE

SALAD PARISIENNE

Lettuce, mushrooms, emmental cheese, shallot vinaigrette

SOUP OF THE DAY

DUCK TARTAR

Knife cut duck breast, shallots, capers, cornichon, egg yolk, parsley

SECOND COURSE

WILD SOCKEYE SALMON FILET

Pastis cream sauce, served with fennel purée

SPRING RISOTTO

Seasonal vegetables, parmesan, mascarpone cheese

PORK TENDERLOIN

Lentils du Puy, smoked bacon, carrots

THIRD COURSE

TARTE AUX POMMES

SORBET SELECTIONS

DÉLICE DE CHOCOLAT

— Taxes & gratuity are not included —